

1.
SOMEWHERE HIGH
ABOVE MANCHESTER

SAMPLE MENU

WHILST YOU WAIT

Marinated Nocellara & Kalamata olives ^(VG)	4
Lovingly artisan sourdough & Netherend farm butter ^(D,G,V)	3
Mushroom arancini, truffle emulsion ^(D,G)	5

SET MENU

2 COURSES 18.50 / 3 COURSES 23.50

AVAILABLE FOR GROUPS OF UP TO 9

Starters

Curried parsnip soup with spicy crisps ^(VG)
Ham hock terrine, pineapple piccalilli, sour dough ^(D,G)
Torched mackerel, beetroot, blood orange, goats' cheese ^(D)

Main Courses

Braised shoulder of beef, creamy mash, roast shallot, red wine jus ^(D)
Roast fillet of hake, curried coconut & mussel dahl, coriander oil ^(D)
Chargrilled celeriac chop, woodland mushrooms, roast shallots, rocket ^(D,V)

Desserts

Blackberry bakewell tart, clotted cream ^(D,G,N,V)
Lemon posset, meringue, raspberry ^(D,V)
Selection of three cheeses, homemade chutney, rye croutons ^(D,V,G)

AVAILABLE MONDAY-FRIDAY

12.00-15.00



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HOMELY CLASSICS

Battered fish & chips, mushy peas, tartare sauce ^(G)	17
Braised lamb pie, roasted jus ^(G,D)	18
Truffle macaroni ^(G,D,V)	16
Caesar ^(D,G)	8/14
add chicken	6

FROM THE ROBATA GRILL

Cooked over open fire
Our meat is sourced from local British farmers

Sirloin, 10oz	30
Ribeye, 10oz	30
Whole Seabream	25
Beef & bone marrow burger ^(D,G)	15
Add smoked bacon & farmhouse cheddar or avocado & egg	3

SAUCES

Peppercorn ^(D)	3
Béarnaise ^(D)	3
Port & Stilton ^(D)	3
Garlic butter ^(D)	3

SIDES/ SALADS

Smoked bacon cabbage ^(D)	4
Triple cooked chips	4
Chantenay carrots ^(D)	4
Mashed potatoes ^(D)	4
Buttered kale ^(D)	4
Garden leaf	4
Chicory, blue cheese & walnut ^(D,N)	6

V – Vegetarian, VG – Vegan, D – Contains dairy, G – Contains gluten, N – Contains nuts
Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20% 12.5% discretionary service charge will be added to your bill